



## Early Journal Content on JSTOR, Free to Anyone in the World

This article is one of nearly 500,000 scholarly works digitized and made freely available to everyone in the world by JSTOR.

Known as the Early Journal Content, this set of works include research articles, news, letters, and other writings published in more than 200 of the oldest leading academic journals. The works date from the mid-seventeenth to the early twentieth centuries.

We encourage people to read and share the Early Journal Content openly and to tell others that this resource exists. People may post this content online or redistribute in any way for non-commercial purposes.

Read more about Early Journal Content at <http://about.jstor.org/participate-jstor/individuals/early-journal-content>.

JSTOR is a digital library of academic journals, books, and primary source objects. JSTOR helps people discover, use, and build upon a wide range of content through a powerful research and teaching platform, and preserves this content for future generations. JSTOR is part of ITHAKA, a not-for-profit organization that also includes Ithaka S+R and Portico. For more information about JSTOR, please contact [support@jstor.org](mailto:support@jstor.org).

**Milk—Containers to be Scalded and Sunned—Small-Mouthed Pails to be Used in Milking. (Reg. Bd. of H., June 15, 1914.)**

8. Milk pails and containers must be scalded in hot water and sunned. In handling milk and sunning the vessels they must be kept protected from flies.

\* \* \* \* \*

10. All dairies shall be provided with and use small-mouth pails for milking.

**Meat—Care and Sale—Slaughtering—Feeding of Hogs. (Reg. Bd. of H., June 15, 1914.)**

19. Every meat market shall be free from cats and dogs, nor shall clothing be kept inside rooms where meat is handled.

20. Meat blocks must be without flaws and must be kept clean.

21. Butter and cheese must not be kept in a market refrigerator.

22. Each market proprietor shall be responsible for the purity of the meat handled in his market, hence he shall be held for the condition of the slaughterhouse out of which his meat comes, whether he own the slaughterhouse or not.

\* \* \* \* \*

9. Any person making it a business to peddle or to sell meat in a market must not do his killing in the open, but must provide a slaughterhouse as described in this chapter.

\* \* \* \* \*

11. The feeding of hogs or other animals upon the uncooked refuse or offal of a slaughterhouse is prohibited. Such refuse or offal shall be buried or burned in such a manner that it will not be offensive or dangerous. It shall be unlawful to allow others to remove such refuse and offal.

No hogs shall be kept within 200 feet of a slaughterhouse, nor shall any hog be fed on refuse or offal except when said refuse or offal has been thoroughly boiled.

**Soda Fountains—Sanitary Regulations. (Reg. Bd. of H., June 15, 1914.)**

1. Soda founts must be conducted in a screened inclosure, or be so well protected by fans that it will be at all times free from flies.

2. A fount must not be conducted in a meat market, barber shop, or in connection with any business which might become dangerous to said fount and its patrons.

3. All founts must have two separate and distinct compartments holding water, one for washing glasses the other one for rinsing. The one for washing shall contain a suitable cleansing powder or solution.

4. Glasses must be kept clean, and no soiled glass shall be put away without washing, but shall be washed immediately after using.

5. The fount and all its parts and appurtenances must be clean at all times.

6. The floor about the fount shall be scrupulously clean. The throwing of straws on the floor is prohibited.

7. All water, sirup, fruits, and flavors must be pure and handled in a cleanly manner.

8. Founts handling sandwiches, pies, and other luncheon foods is essentially a restaurant and will be governed accordingly.

9. Founts must handle their slops and waste water in such a manner as not to become dangerous to the community.

**Bottling Works—Sanitary Regulation. (Reg. Bd. of H., June 15, 1914.)**

1. Bottlers of carbonated or soft drinks shall provide a sanitary building for same. This building must be in a good locality, well drained. The building itself must be constructed of sound material, well screened, whitewashed or painted, free from cobwebs and dust, well lighted, and well ventilated, and well floored.

2. All bottles must be washed in hot water and caustic before being refilled. Concerns washing bottles in cold water will not be permitted to run.

3. Only pure water, sirup, and flavorings shall be used. Saccharin is not a pure food and will not be allowed.

4. Employees must be suitably and cleanly dressed when at work.

5. Cases for bottles must be constructed in such a manner that they will protect the neck of the bottle from the dust and flies while in transit or delivery about town.

6. Every case must bear the owner's name in plain letters.

7. Every bottling establishment must be free from flies and other insects at all times.

8. Clothing, harness, junk, cats, and dogs will not be permitted in the building.

#### **Railway Coaches and Water Coolers—Cleaning of. (Reg. Bd. of H., June 15, 1914.)**

2. No railroad coach shall be swept or dusted while occupied by passengers. All railroad coaches and street cars shall at all times be kept in a sanitary condition. Necessary cleaning may be done with a hand brush and dustpan, if no dust is raised thereby.

Dry dusting is not permitted. The seats and woodwork shall be wiped with a damp cloth.

All coaches going from terminal stations must be cleaned before leaving said station.

\* \* \* \* \*

6. All water coolers must be kept in a clean condition by washing out daily.

#### **Jails—Construction and Care—Supervision by State Board of Health. (Reg. Bd. of H., June 15, 1914.)**

1. It shall be unlawful for any board of supervisors, board of aldermen, jail contractor or builder to begin the erection of any new jail, or to repair the jail already constructed when said repairs contemplate change in building without first submitting the plans of the proposed structure or repairs to the State board of health and getting from its authorized representatives a permit for said building operation.

2. The bars, cages, and walls of all jails must be painted white, and renewed as often as is necessary to appear fresh and clean.

3. Jails must be well lighted and ventilated. The walls and floors must be kept free from dirt and plunder.

4. Excelsior and shuck mattresses are not permitted; neither are quilts, but thick, washable blankets must be used instead.

5. All jails must be provided with proper toilet and bathing facilities. A prisoner on entering a jail is required to take a bath, and should be given clean clothes and kept clean.

6. No person suffering from consumption or other contagious or infectious disease shall be imprisoned with other inmates except under the direction of the county health officer, who shall be notified immediately upon the receipt of such a prisoner.

7. When a representative of the State board of health finds that any jail is conducted in such a way that it is dangerous to the occupants, he shall proceed by habeas corpus or other legal method to have such occupants removed to some jail that is in a sanitary condition.

8. When any jail is kept without regard for this chapter, and without regard for the code laws outlining the duties of officials in charge of same, such officials, sheriffs, marshals, supervisors, or aldermen shall be proceeded against as the law and these regulations require.